# Breakfast From 7am - 11.30am

peanut butter V

**Organic sourdough toast** \$7.5 With raspberry jam or marmalade or honey or crunchy

**Bacon butty** \$11.0 Bacon in an English muffin with aioli Add a fried egg +\$3.0

**Free range eggs** \$12.0 On organic sourdough toast **V** On GF or English muffin +\$1.5

**Breakfast taco** \$21.0 Soft shell corn taco, smoked fish, scrambled eggs, pickled red onion, dill cream cheese & crispy capers **GF** 

Add On Wilted spinach \$6.0 Potato rosti \$6.5 Creamy mushrooms \$6.5 Smashed avocado \$6.0 Seed & nut granola \$15.0 Sweet & sour goji berries, mixed berry compote & Greek yogurt OR coconut yogurt +\$3.0 GF V

Avocado on toast \$21.0 Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries VG

Add cured salmon +\$6.0

**Brioche French toast** \$18.5 Coffee mascarpone, candied walnuts & maple syrup V Add bacon +\$6.0

Black pudding \$6.0 House-made sausage \$6.0 Streaky Bacon \$6.0 House-cured salmon \$7.5

\*We can cater to most dietary needs, let your server know\*

# Coffee

#### Gusto

Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

#### Black

Made with Gusto

Espresso \$4.5 Long black \$4.5 Americano \$4.5 Macchiato \$4.5 Vienna \$5.0

# **Extras**

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$0.5

#### Primo

Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

#### White

Made with Primo

Piccolo	\$4.5
Flat white	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
Affogato	\$6.0
- add amaretto	\$4.0

**Patatas** \$21.0 Crispy fried potato, baby spinach, tomato, spring onion, Korean chili hollandaise, poached egg & pancetta **GF** 

Mince on toast \$21.0 Beef & pork mince, smoky tomato salsa with sour cream Add a fried egg +\$3.0

**Eggs Benedict** \$21.0 With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise Swap muffins for rosti +\$4.0

House-made hollandaise \$2.0 Zany Zeus halloumi \$6.0

# **Roasters' Cup**

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

#### Filter

Made with Roasters' CupBatch brew\$5.5V60\$7.0Cold brew\$5.5-served still orsparklingCascara iced teaCascara iced tea\$6.5

lced \$8.5 Coffee, mocha, chocolate

V = vegetarianVG = veganGF = gluten freeDF = dairy free

Not Coffee	Hot chocolate Hakanoa spicy chai	\$6.0 \$5.0	<b>Tea</b> Engl gree
	<b>Smoothies</b> DF Berry banana - with OJ & cranberry Green - with kale, spinach & mint Banana - with oat milk & honey Add coconut yogurt +\$0.50	\$9.5	lemo Milk Choo vanil
	<b>Brothers cold pressed juice</b> Popeye - apple, pineapple spinach & mint Wake up - orange, apple, ginger & lemon	\$9.0	Fruit Appl Harc
	<b>Karma Cola sodas</b> Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	\$6.0	Orar Gerc Gerc

<b>Tea</b> English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	\$4.5
<b>Milkshakes</b> Chocolate, strawberry, caramel, vanilla, lime, banana	\$8.5
<b>Fruit juice</b> Apple, cranberry, tomato	\$5.5
<b>Hardie Boys</b> Orange juice, ginger beer	\$6.5
Gerolsteiner sparking water 330ml Gerolsteiner sparking water 750ml	\$4.0 \$6.0

# Definitely<br/>NotGin & tonic<br/>-Berry & red per<br/>-Earl Grey & Ed<br/>Lemon & lim<br/>-Berry infused

-Berry & red peppercorn infused gin -Earl Grey & Elderflower infused gin \$12. Lemon & lime brillance -Berry infused gin, vanilla vodka & bitters \$12. Mimosa \$15 Espresso martini \$15. Bloody Mary \$15 CoCoJay - Tia Maria, Malibu & orange juice w toasted coconut Parrotdog Bitterbitch IPA 5.8% \$10.0 Choice Bros Helden Pilsner 4% \$10.0 Double Vision Mouth Party Hazy IPA 5.3% \$10.0 Mean Doses Cerveza Larger 5% \$10.0 Garage Project Tiny Hazy Non-Alcoholic 0.5% \$9.0 Double Vision Hard Case Strawberry & \$10.0

Lime Cider 5%

# \$12.5 **Bubbles**

2.0	Castillo Rocio Cava	\$11.0 / \$43.0
2.5	White	
2.5 5.0 5.0	Astrolabe Sauvignon Blanc <b>VG</b> Kumeu Village Pinot Gris Fat & Sassy Chardonnay	\$11.0 / \$46.0 \$11.0 / \$46.0 \$11.0 / \$48.0
5.0	Pink Penkridge Farm Pinot Rose VG	\$13.0 / \$59.0

#### <sup>0</sup> Red

Little X Syrah <b>VG / GF</b>	\$11.0/\$49.0
Butterworth Layline Pinot Noir	\$11.0/\$46.0
Drummond Farm Pinot Noir	\$12.0 / \$55.0

# Lunch From 11.30am

#### Pear & walnut salad \$19.0

Crispy pancetta, grilled poached pears, walnuts, rocket & Gorgonzola dressing

#### Avocado on toast \$21.0

Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries V Add cured salmon +\$6.0

#### Eggs Benedict \$21.0

With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise Swap muffins for rosti +\$4.0

#### Fettuccine \$22.0

Grilled zucchini, roasted capsicum, vine tomatoes, basil & almond pesto **VG** 

#### Patatas \$21.0

Crispy fried potato, baby spinach, tomato, spring onion, Korean chili hollandaise, poached egg & pancetta **GF** 

#### Salt & pepper squid \$25.0

Quinoa & Schezwan crusted squid, lime aioli & pickled cucumber salad **GF** 

**Fried chicken** \$28.0 Crispy fried chicken on buttery potato mash, chicken Jus gras with peanut & balsamic slaw

#### Gnocchi \$29.0

House-made potato & parmesan gnocchi with wild mushrooms, braised shallots, hazelnuts & pesto V

#### Beef burger \$26.0

Grilled chorizo beef with crispy bacon rashers, Jalapeno chili jam, smoked provolone cheese, chipotle mayo, tomato & lettuce on a milk bun with fries Add a fried egg +\$3.0

#### Market fish \$28.0

Fish of the day in green curry & coconut broth, edamame, mung beans, broccolini & lime **DF** 

#### Sirloin steak \$34.0

Grilled 200g dry aged sirloin, truffle butter, crispy potatoes and chimichurri (allow 25min) **GF** 

# SidesSumac seasoned fries \$8.0Market salad \$6.0Truffled fries with parmesan &<br/>truffle mayo \$11.0Grilled broccolini v<br/>Brown butter mas

Market salad \$6.0 Grilled broccolini with lemon coconut dressing \$8.0 Brown butter mash with chicken Jus Gras \$9.0

\*We can cater to most dietary needs, let your server know\*

# Coffee

Gusto

Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

# Black

Made with Gusto

Espresso	\$4.5
Long black	\$4.5
Americano	\$4.5
Macchiato	\$4.5
Vienna	\$5.0

#### **Extras**

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$0.5

#### Primo

Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

# White

Made with Primo

Piccolo	\$4.5
Flat white	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
Affogato	\$6.0
- add amaretto	\$4.0

# **Roasters' Cup**

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

#### Filter

Made with Roast	- ters' Cup
Batch brew V60	\$5.5 \$7.0
Cold brew -served still or	\$5.5
sparkling Cascara iced tea	\$6.5
lced	\$8.5

Coffee, mocha, chocolate

V = vegetarianVG = veganGF = gluten freeDF = dairy free

Not Coffee	Hot chocolate Hakanoa spicy chai	\$6.0 \$5.0	<b>Tea</b> Englisł green,
	<b>Smoothies</b> DF Berry banana - with OJ & cranberry Green - with kale, spinach & mint Banana - with oat milk & honey Add coconut yogurt \$0.50	\$9.5	lemon <b>Milksh</b> Chocol vanilla,
	<b>Brothers cold pressed juice</b> Popeye - apple, pineapple spinach & mint Wake up - orange, apple, ginger & lemon	\$9.0	<b>Fruit j</b> i Apple, <b>Hardie</b> Orange
	<b>Karma Cola sodas</b> Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	\$6.0	Gerols

<b>Tea</b> English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	\$4.5
<b>Milkshakes</b> Chocolate, strawberry, caramel, vanilla, lime, banana	\$8.5
<b>Fruit juice</b> Apple, cranberry, tomato	\$5.5
<b>Hardie Boys</b> Orange juice, ginger beer	\$6.5
Gerolsteiner sparking water 330m Gerolsteiner sparking water 750m	

Definitely Not	Gin & tonic -Berry & red peppercorn infused gin -Earl Grey & Elderflower infused gin	\$12.5
Coffee	Lemon & lime brillance	\$12.5
	-Berry infused gin, vanilla vodka & bitters Mimosa Espresso martini Bloody Mary CoCoJay - Tia Maria, Malibu & orange juice w toasted coconut	\$12.5 \$15.0 \$15.0 \$15.0
	Parrotdog Bitterbitch IPA 5.8% Choice Bros Helden Pilsner 4% Double Vision Mouth Party Hazy IPA 5.3% Mean Doses Cerveza Larger 5% Garage Project Tiny Hazy Non-Alcoholic 0.5% Double Vision Hard Case Strawberry &	\$10.0 \$10.0 \$10.0 \$10.0 \$9.0 \$10.0

Lime Cider 5%

#### \$12.5 **Bubbles**

	Castillo Rocio Cava	\$11.0 / \$43.0
\$12.5	White	
\$12.5	Astrolabe Sauvignon Blanc VG	\$11.0 / \$46.0
\$15.0	Kumeu Village Pinot Gris	\$11.0/\$46.0
	Fat & Sassy Chardonnay	\$11.0/\$48.0
\$15.0		φ11.07 φ10.0
\$15.0	B: 1	
	Pink	
	Penkridge Farm Pinot Rose VG	\$13.0 / \$59.0

#### \$10.0 Red \$10.0

\$10.0 \$10.0

\$10.0

Little X Syrah VG / GF	\$11.0/\$49.0
Butterworth Layline Pinot Noir	\$11.0/\$46.0
Drummond Farm Pinot Noir	\$12.0 / \$55.0

# Weekend

# Breakfast All Day

**Organic sourdough toast** \$7.5 With raspberry jam or marmalade or honey or crunchy peanut butter **V** 

**Bacon butty** \$11.0 Bacon in an English muffin with aioli Add a fried egg +\$3.0

**Free range eggs** \$12.0 On organic sourdough toast **V** On GF or English muffin +\$1.5

**Breakfast taco** \$21.0 Soft shell corn taco, smoked fish, scrambled eggs, pickled red onion, dill cream cheese & crispy capers **GF**  Seed & nut granola \$15.0 Sweet & sour goji berries, mixed berry compote & Greek yogurt **GF V** Add coconut yogurt +\$3.0

**Avocado on toast** \$21.0 Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries V Add cured salmon +\$6.0

**Brioche French toast** \$18.5 Coffee mascarpone, candied walnuts & maple syrup **V** Add bacon +\$6.0 Patatas \$21.0 Crispy fried potato, baby spinach, tomato, spring onion, Korean chili hollandaise, poached egg & pancetta **GF** 

**Mince on toast** \$21.0 Beef & pork mince, smoky tomato salsa with sour cream Add a fried egg +\$3.0

**Eggs Benedict** \$21.0 With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise Swap muffins for rosti +\$4.0

Add On Wilted spinach \$6.0 Potato rosti \$6.5 Creamy mushrooms \$6.5 Smashed avocado \$6.0 Black pudding \$6.0 House-made sausage \$6.0 Bacon \$6.0 House-cured salmon \$7.5 House-made hollandaise \$2.0 Zany Zeus halloumi \$6.0

# Lunch From 11am

**Pear & walnut salad** \$19.0 Crispy pancetta, grilled poached pears, walnuts, rocket & Gorgonzola dressing

Fettuccine \$22.0 Grilled zucchini, roasted capsicum, vine tomatoes, basil & almond pesto VG

**Fried chicken burger** \$26.0 Crispy fried chicken, balsamic slaw & chipotle mayo with fries Salt & pepper squid \$25.0 Quinoa & Schezwan crusted squid, lime aioli & pickled cucumber salad **GF** 

**Gnocchi** \$29.0 House-made potato & parmesan gnocchi with wild mushrooms, braised shallots, hazelnuts & pesto **V**  Beef burger \$26.0

Grilled chorizo beef with crispy bacon rashers, Jalapeno chili jam, smoked provolone cheese, chipotle mayo, tomato & lettuce on a milk bun with fries Add a fried egg +\$3.0

**Sirloin steak** \$34.0 Grilled 200g dry aged sirloin, truffle butter crispy potatoes and chimichurri (allow 25min)

# Sides

Sumac seasoned fries \$8.0 Truffled fries with parmesan & truffle mayo \$11.0

Market salad \$6.0 Grilled broccolini with lemon coconut dressing \$8.0

V = vegetarianVG = veganGF = gluten freeDF = dairy free

\*We can cater to most dietary needs, let your server know\*

Coffee
--------

# Gusto

Coffee	<b>Gusto</b> Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.		<b>Primo</b> Our signature bler from Africa, South America. Taste no sweetness with a finish.	
	Black		White	
	Made with Gus	sto	Made wit	h Prim
	Espresso Long black Americano Macchiato Vienna	\$4.5 \$4.5 \$4.5 \$4.5 \$5.0	Piccolo Flat white Cappuccin Latte Mocha Affogato - add amar	סר
	Extras Large Soy milk Oat milk Decaf Extra shot Takeaway	\$0.5 \$0.5 \$0.5 \$0.5 \$0.5 \$0.5 \$0.5		
Not Coffee	Hot chocolate Hakanoa spicy	chai	\$6.0 \$5.0	
	<b>Smoothies</b> DF Berry banana - with OJ & cranberry Green - with kale, spinach & mint Banana - with oat milk & honey Add coconut yogurt \$0.50		\$9.5	
	<b>Brothers cold pressed juice</b> Popeye - apple, pineapple spinach & mint Wake up - orange, apple, ginger & lemon		\$9.0	
	<b>Karma Cola sodas</b> Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha		\$6.0	
Definitely Not	Gin & tonic -Berry & red peppe -Earl Grey & Elderf			\$12.5
Coffee	Lemon & lime brillance -Berry infused gin, vanilla vodka & bitters Mimosa Espresso martini Bloody Mary CoCoJay - Tia Maria, Malibu & orange juice w toasted coconut			\$12.5
				\$12.5 \$15.0 \$15.0 \$15.0
	Double Vision I Mean Doses C Garage Project	erbitch IPA 5.8% elden Pilsner 4% Mouth Party Hazy I erveza Larger 5% Tiny Hazy Non-Alc Hard Case Strawbe	oholic 0.5%	\$10.0 \$10.0 \$10.0 \$10.0 \$9.0 \$10.0

# Primo

signature blend of coffees m Africa, South & Central erica. Taste notes of molasses eetness with a shortbread sh.

#### hite

Made with Prin	mo
Piccolo	\$4.5
Flat white	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
Affogato	\$6.0

\$10.0

## **Roasters' Cup**

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

_	Filter	_
Made with Roasters		ters' Cup
\$4.5 \$5.0 \$5.0	Batch brew V60	\$5.5 \$7.0
\$5.0 \$6.0 \$6.0	Cold brew -served still or sparkling	\$5.5
\$4.0	Cascara iced tea	\$6.5
	<b>Iced</b> Coffee, mocha, chocolate	\$8.5
<b>Tea</b> English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star		\$4.5
<b>Milkshakes</b> Chocolate, strawberry, caramel, vanilla, lime, banana		\$8.5
<b>Fruit juice</b> Apple, cranberry, tomato		\$5.5
<b>Hardie Boys</b> Orange juice, ginger beer		\$6.5
Gerolsteiner sparking water 330ml Gerolsteiner sparking water 750ml		\$4.0 \$6.0

\$12.5	<b>Bubbles</b> Castillo Rocio Cava	\$11.0 / \$43.0
\$12.5	White	
\$12.5 \$15.0 \$15.0	Astrolabe Sauvignon Blanc <b>VG</b> Kumeu Village Pinot Gris Fat & Sassy Chardonnay	\$11.0 / \$46.0 \$11.0 / \$46.0 \$11.0 / \$48.0
\$15.0	Pink Penkridge Farm Pinot Rose VG	\$13.0 / \$59.0
\$10.0 \$10.0 \$10.0	<b>Red</b> Little X Syrah <b>VG / GF</b> Butterworth Layline Pinot Noir	\$11.0 / \$49.0 \$11.0 / \$46.0

\$12.0 / \$55.0

Drummond Farm Pinot Noir